

| Puris® Pea Crisp    |                  |                |     |
|---------------------|------------------|----------------|-----|
| <b>Product Name</b> | Puris® Pea Crisp | <b>Version</b> | 1.1 |
| <b>Product Code</b> | 6085             |                |     |
| <b>Brand Name</b>   | Puris™           |                |     |

| Description  |
|--|
| PURIS® Pea Crisps contain 60% protein and are an ideal clean label ingredient for bars, cereal and snack applications. |

|                     |                          |
|---------------------|--------------------------|
| <b>Ingredients:</b> | Pea Protein, Rice Starch |
|---------------------|--------------------------|

**Sensory Characteristics:**

| Parameter  | Specification      |
|------------|--------------------|
| Appearance | Light Tan Color    |
| Taste      | Neutral, Bland     |
| Aroma      | Clean, no Off-Odor |

**Chemical/Physical Characteristics:**

| Parameter                          | Specification     | Method                |
|------------------------------------|-------------------|-----------------------|
| Moisture                           | 5% maximum        | AOAC (Loss on Drying) |
| Protein (dry basis)                | 60% minimum       | AOAC (Dumas)          |
| Bulk Density                       | 270 - 310 g/L     | Gravimetric           |
| Shape                              | Round Cylindrical | Visual                |
| Size                               | 2.5-4.5 mm        | Visual                |
| Particle Size on USS #4 mesh       | 5% maximum        | Internal Method       |
| Particle Size on USS #6 mesh       | 50% minimum       | Internal Method       |
| Particle Size through USS #18 mesh | 5% maximum        | Internal Method       |

**Microbiological Characteristics:**

| Parameter           | Specification | Method    |
|---------------------|---------------|-----------|
| Aerobic Plate Count | <50,000 cfu/g | BAM Ch. 3 |
| Yeast               | <100 cfu/g    | AOAC      |
| Mold                | <100 cfu/g    | AOAC      |
| Coliform            | <10 cfu/g     | BAM Ch. 4 |
| E. coli             | <10 cfu/g     | BAM Ch. 4 |
| Salmonella          | Negative/375g | AOAC/BAM  |

|  |   |
|--|---|
| <b>Certifications</b>                    | Kosher, Non GMO   |
| <b>Lot Coding</b>                        | Date & Place of Manufacture. Example: 230511CI7 where 23= Year, 05= Month, 11= Date, CI=Site, 7= Packaging Line   |
| <b>Label Declaration</b>                 | Pea Protein Crisps (Pea Protein, Rice Starch)   |
| <b>Packaging</b>                         | Typically packaged in 700 lb. polylined, triple wall corrugated bulk bins   |
| <b>Storage Conditions</b>                | Store in a cool, dry place. Recommended storage 55° F to 80° F and less than 80% RH.  |
| <b>Shelf Life</b>                        | A shelf life of 24 months can be expected of product sealed and stored under recommended conditions. Product beyond the shelf life should be evaluated periodically for fitness of use. |
| <b>Standard COA Reporting Parameters</b> | Aerobic Plate Count, Coliform, E. Coli, Yeast, Mold, Salmonella, Moisture, Protein (dry basis), Density, Particle Size  |

**Typical Nutritional Profile\* (per 100g of product):**

| Nutrient                | Typical Value/100g | Reference Method         |
|-------------------------|--------------------|--------------------------|
| Moisture (g)            | 3.0                | AOAC 930.15/ AOAC 925.09 |
| Protein (as-is) (g)     | 62.3               | AOAC 992.23              |
| Total Fat (g)           | 7.2                | AOAC 996.06              |
| Monounsaturated Fat (g) | 2.5                | AOAC 996.06              |
| Polyunsaturated fat (g) | 3.3                | AOAC 996.06              |
| Saturated Fat (g)       | 1.3                | AOAC 996.06              |
| Trans Fat (g)           | 0                  | AOAC 996.06              |
| Cholesterol (g)         | 0                  | AOAC 994.10              |
| Carbohydrates (g)       | 22.5               | Calculated               |
| Sugars (g)              | 0                  | AOAC 982.14              |
| Added Sugars (g)        | 0                  | Calculated               |
| Total Dietary Fiber (g) | 1.6                | AOAC 991.43              |
| Soluble Fiber (g)       | 0.0                | AOAC 991.43              |
| Insoluble Fiber (g)     | 1.6                | AOAC 991.43              |
| Ash (g)                 | 5.0                | AOAC 942.05              |
| Sodium (mg)             | 590                | ICP-MS                   |
| Phosphorus (mg)         | 990                | ICP-MS                   |
| Potassium (mg)          | 190                | ICP-MS                   |
| Calcium (mg)            | 820                | ICP-MS                   |
| Iron (mg)               | 12                 | ICP-MS                   |
| Vitamin D (IU)          | 0                  | LC-MS/MS                 |
| Calories (kcal)         | 404                | Atwater Factors          |

\*Typical values shown are based on average historical data and provided for informational purposes. These should not be considered contractual.

**Allergen Information:**

| Allergen/Sensitizer                           | In Product? | On Shared  |                   |
|---|-------------|------------|-------------------|
|   |             | Equipment? | In Same Facility? |
| Egg or Egg Product                            | NO          | NO         | NO                |
| Fish  | NO          | NO         | NO                |
| Milk & Milk by-product                        | NO          | NO         | NO                |
| Wheat or Wheat Products                       | NO          | YES        | YES               |
| Cereal grains containing gluten               | NO          | YES        | YES               |
| Peanuts or peanut products                    | NO          | NO         | NO                |
| Tree Nuts                                     | NO          | NO         | NO                |
| Sesame Seeds                                  | NO          | YES        | YES               |
| Shellfish, including Crustaceans and Mollusks | NO          | NO         | NO                |
| Soybean Oil (excluding refined soy oil)       | NO          | NO         | NO                |
| Soybean (not including oil)                   | NO          | YES        | YES               |
| Sulphites (enter max ppm)                     | NO          | YES        | YES               |
| Celery  | NO          | NO         | NO                |
| Mustard                                       | NO          | NO         | NO                |
| Lupin   | NO          | NO         | NO                |
| Gluten <sup>1</sup>                           | NO          | YES        | YES               |
| Yellow 5 (tartrazine)                         | NO          | YES        | YES               |
| Monosodium Glutamate (MSG)                    | NO          | NO         | NO                |

<sup>1</sup> Levels no greater than 20 ppm